

CREAM-BASED FOOD COMPOSITION AND PROCESS OF MANUFACTURE

ABSTRACT

A process for the preparation of a cream, in which a  
5 mixture containing about 10% to 20% of milk derivatives, about  
8% to 30% of sugars, about 10% to 60% of fermented dairy  
product, about 0% to 25% of sour cream or of dairy cream  
containing about 25% to 45% of fatty substance, about 0% to  
35% of texturizing agent, about 0% to 20% of aromatic product,  
10 and about 0% to 0.5% of salt is prepared by stirring, heat  
treating at a temperature of about 60°C to 115°C for about 7  
seconds to 5 minutes; the temperature of the mixture is then  
adjusted to about 15°C to 40°C and to which molten fatty  
substance is added with stirring, so as to obtain a  
15 homogeneous cream. The cream thus obtained can be used in the  
manufacture of a food composition by depositing it on at least  
one layer, preferably between two layers, of food product,  
e.g., a biscuit.

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